



Ravenscote Junior School

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Wednesday 17th June 2026

Year 5 Pastry Tart Making Day

Dear Parents and Carers,

This half term in Year 5, our Design and Technology topic is focused on pastry tarts. The children have enthusiastically designed their own sweet or savoury tarts, which they will be creating on **Tuesday, 7th July**.

Their designs include delightful combinations such as jam and strawberries, tomato, cheese and ham, and custard with mixed fruit and cream, among many other exciting creations.

To facilitate this process, it is essential for the children to bring in the following items:

- A mixing bowl
- One large sheet of greaseproof paper
- A tea towel
- Chosen toppings (please ensure these are unchopped, as this is the skill the children are developing)
- A dessert spoon

Your child should have returned home with a slip of paper detailing their chosen recipe (in handbook). The school will be providing the pastry, but all other ingredients - including glazes - must be supplied from home. Please be reminded that we are a **nut-free school**; therefore, no nuts, including Nutella, can be included. Dietary information will be taken from the information we hold on Arbor for the children. A gluten free option will be available, if needed and all pastry provided will be suitable for vegetarians.

The children will enjoy their creations at school; however, this will be in addition to their regular school lunch - so a lunch will still need to be provided that day. If your child prefers not to eat their tart at school, please provide an airtight container and a cool block, as we do not have access to refrigeration.

Thank you for your support. If you have any difficulties providing any of the ingredients, please do not hesitate to speak with your child's class teacher.

Kind Regards,

The Year 5 Team

